

WORLD'S BIGGEST TRUST COMPANY PART OF UNCLE SAM'S WAR WORK

Making German Money Invested in This Country Work for the United States, Is Important Work Being Done by the Alien Property Custodian—Citizens Urged to Help by Reporting Any Enemy-Owned Property in Their District.

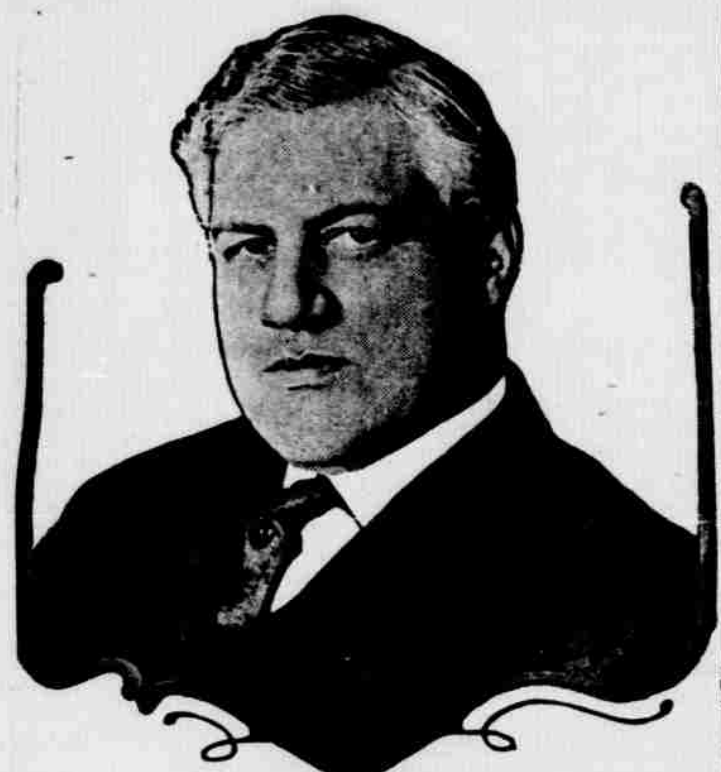
Washington.—Call it what you will, the biggest trust company, auction shop, or bargain counter sale, Uncle Sam has it among his war activities. Congress gave it its charter, the goods dealt in are enemy owned, United States citizens are its stockholders, and the title of the business manager is alien property custodian.

It is doing a trust company business because the bulk of the property taken over belongs to individuals and has to be safely administered by Uncle Sam. It is an auction shop because the great industries here in the United States owned and controlled by German trade barons which are seized under the trading with the enemy act will be sold outright to loyal citizens of this country. Americanized, and German control of commerce and industry in the United States of America stamped out forever. It is a bargain counter sale because many times in odd collections of German owned property here and there are small pieces

inside the enemies' lines is subject to immediate seizure. Also all interned aliens here in the United States are classed as enemies and their property treated accordingly.

Agents of the bureau of investigation of the alien property custodian, under the direction of Francis P. Garvan, an experienced assistant to former District Attorney Jerome of New York, are combing the country for enemy owned property and millions of dollars' worth have been reported. But as much more is confidently believed still unreported. Some of it is actively helping Germany's deadly campaign of spying, bombing, and arson; all of it is potentially a menace.

A. Mitchell Palmer, addressing himself to the citizens of the United States and shareholders in this, the biggest trust company on earth, said: "The more of this property reported the more harmless it will be, the better the business of your trust company, the bigger the returns to the treasury."



A. Mitchell Palmer, Head of Biggest Trust Company on Earth.

that have to be quickly converted into cash to prevent loss either to the individual owner or to Uncle Sam. As such, they are passed across the counter in spot sales and the money turned into Uncle Sam's treasury.

But whether earnings or sales, this money is turned over by the alien property custodian to the treasury of the United States and there converted into Liberty bonds. Thus is German money made to work for Uncle Sam, to help build ships, buy food and supplies, and keep fields and factories at home humming with industry against the Hun.

Palmer is Director.

The alien property custodian in whose hands the direction of this great economic force against Germany has been placed is a Pennsylvania Quaker. His name is A. Mitchell Palmer. His forefathers came to America in the same ship with William Penn, and the family has lived for several generations within the lines of the original Quaker settlement.

When appointed by the president, Mr. Palmer for several days carried his oath of office in his pocket. He could not find even desk room in crowded Washington. That was only five months ago. Today his force numbers over 400 employees in Washington alone, besides the hundreds scattered across the country. The headquarters force is now established in an eight-floor apartment house in one of the best residential districts of Washington which the government commandeered and took possession of before it was finished.

From here the alien property custodian is today making pencils in New Jersey, chocolate in Connecticut, brewing beer in Chicago, sawing lumber in Florida, mining metal in Mexico, running real estate stores and commission offices and public utilities in all parts of the country. This enemy owned property may be stock certificates, or bonds or debentures, life insurance premiums, or cash, real or personal property, but to come within the reach of this big government trust company it must be either owned in whole or in part by persons living within the enemy lines or by persons trading with interests within the enemy lines.

Safe If He's Good.

If a German citizen lives here in the United States, obeys its laws, does not trade with Germany, and does not engage in any pernicious activities against the government, his property and his business are free from any interference on the part of the alien enemy custodian. On the other hand, the property of a citizen of the United States who maintains his residence

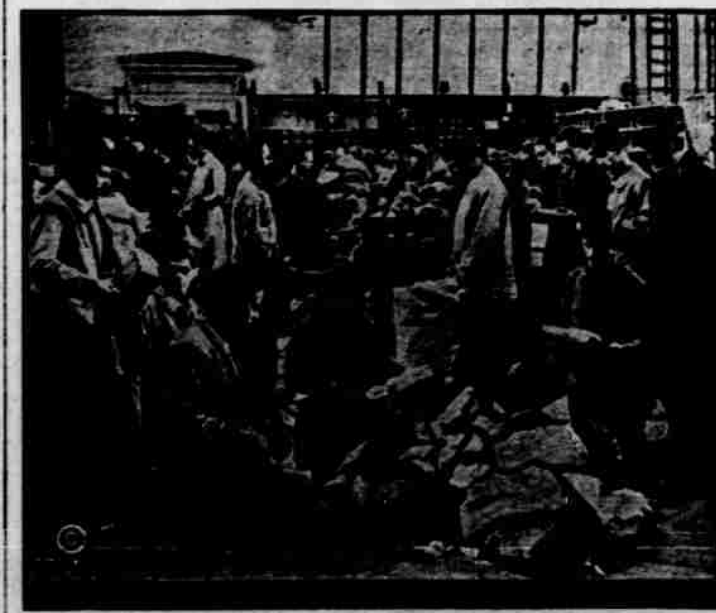
and the more powerful on the reckoning day will be the U. S. A. I want the citizens to send this office information and reports on the existence of any enemy owned property in their district. That information will be considered confidential. I want citizens who have custody of enemy owned property to report it. They will be given fair and square treatment. We stand ready and willing to co-operate in any way with any citizen who may write us for direction or advice. This is an opportunity to those of us who have to stay at home and cannot fight in the trenches. Here we can render a most powerful service.

"I want your help."

SLEEPS IN BED OF KING
United States Marine on Leave in Paris Is Also Attended by Highly Decorated Valet.

Seattle, Wash.—Sleeping in the luxurious bed once occupied by the king of Greece when he visited France and being attended by a valet attired in velvet and gold lace was the novel

MAIL FOR FRENCH WAR PRISONERS



The city gymnasium at Bern, Switzerland, has been converted into a post office for French prisoners interned for the period of the war. Here all mail for prisoners is received and sorted for distribution among the various prison camps.

of Ridge Sly of Yakima, a member of the United States Marine corps now with General Pershing's forces in France.

Sly's mother received a letter several days ago from her son in which he described his furlough, spent "somewhere in France" out of the battle zone.

In the letter he tells of being quartered in one of many hotels set aside for American soldiers on leave, where he was given the honor of sleeping in the chamber formerly used by the Greek monarch.

WHEN U. S. GOT BUSY MAN MADE CHECK GOOD

Bartlesville, Okla.—During the Liberty loan campaign here, a solicitor secured a subscription from a business man who gave the worker a \$5 check as first payment on a \$100 bond. The check was turned down at the bank when presented. Repeated calls by the collector found the man always absent. The solicitor turned the check over to a federal agent. As a government receipt had been given for the check, the latter called on the business man and presented the check. It was made good at once.

AMERICAN GAS MASKS BEST

Takes Only Six Seconds to Put it on and It Is Gas and Fool Proof.

Chicago.—When it comes to fighting gas attacks the American soldier is the best equipped in the world.

This is the declaration made here by Maj. J. J. Auld, chief advisor of the British scientific mission, who is a chemical expert.

He said that the German command has become so enraged at the failure of its high-powered gases to discomfit the Americans that they have offered a reward of ten marks to any soldier who brings in an American gas mask.

"The American mask is the marvel of the allied armies," says Major Auld. "It is absolutely gas proof and fool proof. It takes only about six seconds to put it on. Unlike the German mask it does not hang down and get in his way when one bends over."

IS BRAVEST WOMAN IN WAR

Officers' Tribute to Miss Beaton, Just Returned After Two Years' Service.

Denver, Colo.—Miss Eunice H. Beaton, known to the officers of the allied armies as "the bravest woman of the war," has returned to her home in Denver, after two years' service on the western front in France as a Red Cross ambulance driver. After a brief rest, Miss Beaton again will enter the service of the government in training women as ambulance drivers.

Miss Beaton is known in the West as a typical outdoor girl. She excels in swimming, tennis, golf, trap-shooting, motorizing and horseback riding. On the western front Miss Beaton was under fire a score of times. She helped carry wounded from No Man's Land and was driving an empty ambulance from a hospital to the front when the car was wrecked by a shell.

GERMAN BANNED IN SOUTH

Language of the Hun Is Being Eliminated in Schools and Churches.

Birmingham, Ala.—German language and German names are being eliminated in the South. The most recent evidence of this fact is shown by announcement of Rev. Hans Reuter, pastor of the Zion Lutheran church, to the effect that he will discontinue preaching sermons in the German tongue. Hundreds of schools and business houses in several Southern cities have changed from German to English names.

HOW THE PIPELESS FURNACE OPERATES

New System of Heating Is Getting Attention.

SAVING IN FUEL IS CLAIMED

Idea Was First Conceived Fifty or Sixty Years Ago but Only Recently Has It Been Successfully Applied.

Mr. William A. Radford will answer questions and give advice FREE OF CHARGE on all subjects pertaining to the subject of the building for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 127 Prairie avenue, Chicago, Ill., and only enclose three-cent stamp for reply.

By WILLIAM A. RADFORD.
Fifty or sixty years ago some one conceived the idea that a stove with a jacket around it, placed in the basement, with an opening above it, could be made to heat a house. He thought so well of the idea that he made a model, drew plans and specifications and secured a patent.

The heater was built. Because of the jacket an inflow of air was needed. This was provided by an air duct leading into the space between the jacket and the stove from out of doors. Heat poured through the opening above, but for some reason the house wouldn't get warm. After experimenting a while, the inventor gave it up and allowed his patent to lapse.

That man probably never knew how near he came to helping solve a modern heating problem. Either he did not know or overlooked the fact that in heating a house, or a store, or any type of building, the air heated by the fire must displace the cold air in that house, or store building. He had neglected to provide an outlet for the

air of these facts. All he had to do was to get the cold air out of the building, so it could be replaced with heated air.

Circulation Is Provided.
This he did by making a register, one section of which was the counter-part of the cold air register and the other of the hot air into the building and at the same time sucked out the cold air. In other words, it provided circulation.

If you are not an expert on heating devices, you will undoubtedly have a lot of questions in your mind. The writer had, but he had an advantage over you—he asked them of men who are experts, and got the answers. They are now passed on to you.

"How," one man was asked, "can a house, say one and a half stories high, containing six rooms, be heated from one register?"
Then it was explained. No attempt will be made to quote the expert literally, but here is what he said, in substance:

The modern house is open. That is, there are practically no rooms on the first floor, with the exception of the kitchen, that are shut off from the others. This is necessary to make a pipeless furnace efficient. Bedrooms are shut off, but usually only at night. Everyone nowadays, who values his health, sleeps in an airy room.

Warm air rises and as it rises it forces the cooler air towards the floor. When the heated air hits the ceiling it does not stop, but continues to wherever it can find air colder than itself. It continues its pursuit of its chilly brother until it, itself, becomes cold, or rather less warm, and then it starts to descend.

This continuous stream of heated air eventually drives out the colder air and heats the room. That's one room.

"How," the proper continued, seeking defects in the system, "can this furnace heat any part of the house except the room that contains the register?"

Scientific Basis of System.
Now what follows is the scientific basis upon which is founded the success of the pipeless furnace.

The pipes which carry the heated air from the ordinary type of furnace to the rooms above are usually ten

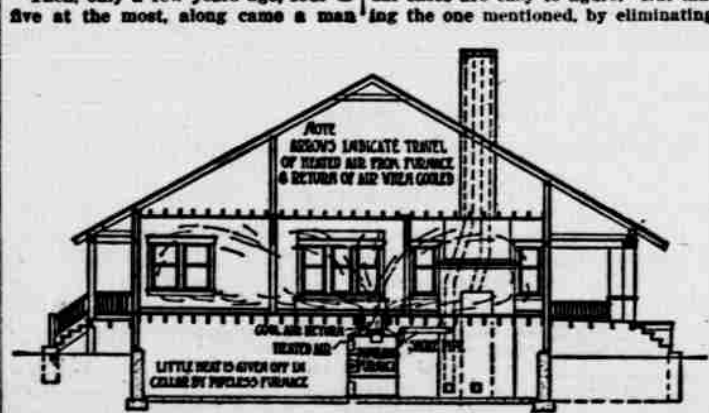


cold air and, in consequence, his invention was a failure.

Recognition of this fact made possible the furnace which came after. A "cold air register," placed in a central position in the building, "sucked" out the cold air as the heated air was discharged into the rooms. But here, too, the inventor and the manufacturers who produced these furnaces overlooked something. They got the results, but disregarded what present-day standards demanded—efficiency.

Heat Wasted on Basement.
In the basement a mass of pipes was strung, each pipe leading to a room above. These pipes, as the heated air passed through them, threw off much of the heat. In fact, the basement, where no one habitually sits or stays any longer than is necessary got the first crack at the heat. Coatings of various kinds and of more or less value were applied to the pipes to keep the heat in. Still much of the heat was wasted on the deserted basement.

Then, only a few years ago, four or five at the most, along came a man



Section Through Five-Room Bungalow Showing How House Is Heated by Pipeless Furnace.

with an "original idea." It was original, too, in part.

"Why not," he probably said to himself, "running his hand through his hair, or holding his chin between thumb and forefinger, or doing some one of the many things men do in stories when they are in deep thought—'why not save that wasted heat?'"

So he set about to save it and he did. He invented the pipeless furnace.

For the benefit of those who do not know what a pipeless furnace is, it is suggested that the first paragraph, or rather the first two paragraphs of this article be read again. The pipeless furnace was invented in Civil war times. But the modern inventor had the benefit of the scientific facts of the circulation of air and the experience of the furnace men in the applica-

tions of these facts. All he had to do was to get the cold air out of the building, so it could be replaced with heated air.

There is another advantage, too, which will appeal to those living in small towns or in farm homes. The basement, or cellar, is the family cold storage warehouse. In it is stored the things which to be preserved during the winter must be kept cold.

The pipeless furnace is making a strong bid for business from the owners of small stores, banks, etc. While it does away with one of the country's most famous institutions, the old-fashioned country store stove, honored in story and verse, it has the advantage of giving the storekeeper additional space in which to transact business.

THE KITCHEN CABINET

To make good tea for you and me. We'll heat this earthen pot, you see. Then in it place just one, two, three Full teaspoons of the fragrant tea. One each for you, and me and thee. And when the water boiling be, Turn on; then steep it thoroughly Three minutes to set flavor free.

WHEN COMPANY COMES.

If each householder keeps a hen for each member of the family, chicken soup may be a more common dish on the tables of the American housewife.

Royal Soup.—Put a cut-up fowl in a kettle of cold water, bring to a boil and boil ten minutes, then cover tightly and set into the fireless cooker or to simmer on the back part of the range for three or four hours. Remove the chicken which may then be used for another dish and add to the stock two large sliced onions or a dozen small ones, two diced carrots, one diced turnip, one cupful of peas, two bay leaves and salt and pepper. Boil until the vegetables are tender, remove the bay leaves but do not strain. Serve with grated cheese and buttered toast. Veal may be substituted for chicken or a little of both may be used for this soup.

Season all meats with salt, slightly with pepper; to beef add onion juice or a cut clove of garlic, or a minced onion cooked in fat. To lamb add onion and tomato, mint sauce or tomato catsup. To veal, minced chives, sweet herbs. To poultry add celery salt, sweet green pepper, chopped ripe olives. To fish, tomato, parsley, onion, cucumber, horseradish or pickles.

Spread bread with butter lightly then lay on slices of brick or any rich cheese. Put into the oven and serve when the bread is hot and the cheese is melted.

Cream Dressing for Fruit Salad.—Melt four tablespoonfuls of butter and add two and a half tablespoonfuls of cornstarch, one tablespoonful of flour, one-fourth teaspoonful of salt, three drops of tabasco and a tablespoonful of sugar. Add gradually one cupful of hot sweet milk, stir and cook well. Take from the fire and add a beaten yolk and five tablespoonfuls of lemon juice, one at a time, beating well after each spoonful. Add sour cream when ready to use, whip with a Dover egg beater and serve well chilled.

Strawberry Filling for Sponge Cake.—Beat a cupful of cream until stiff, add a third of a cupful of sugar, the white of an egg beaten stiff and a half cupful of well-mashed strawberries. Flavor with vanilla and spread as a filling for layer cake.

Be respectful and faithfully what you are — be humble what you aspire to be. Man's noblest gift to man is his sincerity, for it embraces his integrity also.—Henry Thoreau.

MORE GOOD THINGS.

Those who are privileged to have rabbits wild or tame will enjoy this dish. Wash two rabbits which have been cut in pieces for serving, place a layer of rabbit in a large casserole or stone-covered dish, then cover with a layer of finely sliced onion, a few whole peppers, three cloves, a quarter of a bay leaf and a sprinkling of salt. Repeat the layers until the rabbit is all placed, then cover with water and vinegar, using one part vinegar to two parts water, cover the dish and let stand two days. Pour into a saucepan or kettle and cook slowly until the rabbit is tender. Remove the meat carefully and strain the sauce. Cook two tablespoonfuls of sugar to a deep caramel and add very slowly to the sauce. Mix two tablespoonfuls of flour with a little of the sauce and add to it, just before serving put the rabbit back into the sauce to reheat, add three tablespoonfuls of grape juice or jelly.

Potato Dumplings.—Take two cupfuls of mashed potatoes, add salt and nutmeg, one well-beaten egg, half a cupful of croutons well browned in butter a teaspoonful of fine chopped parsley, or half a teaspoonful of sweet marjoram.

Delight Spring Salad.—Cook a pound of Italian chestnuts (shelled and blanched) in chicken or veal broth (seasoned with vegetables) until tender. Skim out, cool and cut in shreds. Cut tomato jelly in small shapes, shred half a green pepper, and cut a bunch of endive in julienne shreds. Wash and dry the heart leaves of two heads of lettuce and set them on individual plates, sprinkle over it the shredded articles and set the tomato jelly above. Pour over two tablespoonfuls of the following dressing and serve.

Sauces.—Cut a Bermuda onion in halves and with a thin, sharp knife scrape the juice into a bowl; add three-fourths of a cupful of olive oil, a cupful of red wine vinegar, one-fourth cupful of tomato catsup, a tablespoonful of Worcestershire sauce, one teaspoonful of mushroom catsup.

Spinach and Eggs.—Have ready a generous cupful of cooked spinach chopped fine. Melt two teaspoonfuls of butter, add a tablespoonful of flour a fourth of a

tablespoonful each of salt and pepper; cook a moment, then add half a cupful of rich milk and stir until boiling. Add the spinach, mix and use to line a glass baking dish. Break into the dish three fresh eggs and set them into a moderate oven to cook until set. Serve as a luncheon or supper dish.

Mock Orange Marmalade.—Scrape and grate enough raw carrots to weigh two pounds, then squeeze over the carrot the juice of three lemons, set to cook in a double boiler and cook an hour, or until the carrots are tender, then add the grated rind and juice of three oranges and four cupfuls of sugar; cook until thick.

Vegetable Pie.—Have ready cooked dried Lima beans, cubes of carrot or turnip, peas and canned corn. Mix all together, season with butter, salt and pepper, add a little milk and dispose in individual baking dishes. Cover with rounds of pastry, making an opening for the steam to escape. Bake long enough to cook the pastry thoroughly. Serve as the main dish for luncheon or supper.

Spanish Mackerel.—Split a Spanish mackerel down the back, remove the bone and the small bones attached to it. Season inside with one-fourth of a teaspoonful of salt and a few dashes of paprika, squeeze over the fish the juice of half a lemon and sprinkle with a tablespoonful of finely chopped chives; put the fish back in its natural shape and place it in a baking dish, suitable for the table. Lay slices of salt pork over it and bake in a hot oven half an hour. Remove the pork and pour over the fish a cup of highly seasoned tomato sauce. Serve another cup with the fish.

half a teaspoonful of paprika and a teaspoonful of salt. Mix and beat until well blended.

It is easy to say how we love new friends and what we think of them, but words can never trace out all the fibres that knit us to the old.

MORE GOOD THINGS.

Spinach is one of the spring greens which should be used freely. It is rich in iron and other material salt.

Spinach and Eggs.—Have ready a generous cupful of cooked spinach chopped fine. Melt two teaspoonfuls of butter, add a

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We never know the true value of friends. While they live we are too sensitive of their faults, when we have lost them, we only see their virtues.—Hare.

GOOD THINGS FOR OCCASIONS.

There are any number of people who like carrots, but who have no ambition to originate new ways of serving them. One of the commonest, and to many the least attractive of all dishes, is creamed carrots. Let us try some other ways to serve the whole-some vegetable.

Puree of Carrots.—Scrape two large carrots, wash and dry them, cut in slices or shreds. Put into a saucepan with two tablespoonfuls of butter, a pint of boiling water, a teaspoonful of sugar and a dash of paprika; cover and let simmer very gently for about an hour; add three cupfuls of soaked bread that has been well drained and pressed down into the cup; add two quarts of chicken or veal broth and simmer an hour.

Celery With Beef Marrow.—Allow a head of celery to each person, pare the roots and cut the stalks, wash in several waters to remove all earth; have all heads the same length and put on to boil in boiling water to cover; boil five minutes, then drain on a cloth, set the heads into a dish where they will lie flat, add salt, a piece of green or red pepper, a tablespoonful of butter and broth to cover; let simmer one hour or until tender. For six heads, cut four ounces of marrow from a beef bone, the hind shin, in half-inch slices, let soak in cold water, drain; cover with boiling water and let simmer one minute; drain and it is ready. Serve with a brown sauce; add five tablespoonfuls of corn flour, add four tablespoonfuls of olive oil and cook until frothy, then add one cupful of highly seasoned brown stock, a half cupful of tomato puree, and stir until boiling; add one tablespoonful of Worcestershire sauce, a dash of paprika and two or three tablespoonfuls of orange juice.

Breakfast Dish.—Beat two cupfuls of tomato, add salt, pepper and butter to season, and pour over well-buttered toast which has been softened around the edges in hot water before spreading with the butter. The bread simply heated in the oven is fully as good and much easier to prepare.

Nellie Maswell